

Portabella Black Bean Crisps



FOODSERVICE



SERVING SIZE: 24



Ingredients

- 4 cups **Furmano's Black Beans**, Drained & Rinsed
- 1 cup Portabello Mushrooms, Diced
- 1 cup **Furmano's Petite Diced Diced Tomatoes**, Drained
- 1 1/3 tablespoons Ginger, Minced
- 2 tablespoons Soy Sauce
- 2 tablespoons Green Onion, Chopped
- 1 1/3 tablespoons Sesame Oil
- 2 teaspoons Hot Pepper Sauce
- 1 1/3 tablespoons Cilantro, Chopped
- 2 dozen Won Ton Wrappers
- As Needed Olive Oil
- As Needed Sour Cream

In This Recipe



Black Beans - 15.5 oz.



Pouch Organic Black Beans In Brine



Black Beans, Low Sodium - Bella Vista



Pouch Black Beans in Brine



Organic Black Beans



Black Beans in Brine

Preparation

1. Preheat oven to 350 degrees.
2. In a large bowl, combine Furmano's Black Beans, portabello mushrooms, Furmano's Petite Diced Tomatoes, ginger, soy sauce, green onion, sesame oil, hot peppers, and cilantro. Refrigerate for 1 hour.
3. Spread won ton wrappers out and brush with olive oil.
4. In a mini muffin tin, place won ton wrappers oiled side down. Scoop 2 tablespoons of black bean mixture into each wrapper.
5. Bake for 20 minutes.

